

PLUS!*Platinum Series Selection*

Spotted Owl Vineyards 2004 'Alexandria's Cuvée' Syrah

Mt. Veeder, Napa Valley

175 Cases Produced

Spotted Owl Vineyards is a tiny family winery located in the legendary Mt. Veeder district of Napa Valley. This one-of-a-kind appellation produces richly intense, age-worthy wines that reflect the rugged, severe conditions of the region and the incredible handcraftsmanship that is demanded at the highest level. Run by the husband and wife team of Mikhail and Jill Gishizky, Spotted Owl Vineyards is a rare Napa producer whose primary focus is on handcrafting premium Syrah, rather than the noble Cabernet Sauvignon that is most often associated with the valley. The Gishizkys acquired their Mt. Veeder mountainside vineyard (reaching 1,200 feet in elevation) in 1999 and immediately replanted it from Chardonnay to Syrah. Aside from having a passion for this varietal, they knew how well Syrah grew on Atlas Peak, a region with similar conditions and known as Napa's most highly elevated and rugged landscape. Mikhail and Jill enjoy keeping their production small (under 700 cases) and work in collaboration with winemaker Rolando Herrera (of Mi Sueño Winery) to craft their limited release wines. Spotted Owl Vineyards, which is named for a spotted owl that lives on the property, has quickly become one of the hidden gems of Napa Valley, and with allocation so small, the wines are nearly impossible to find.

ACCOLADES & TASTING NOTES

The 2004 'Alexandria's Cuvée' Syrah is the first release from Spotted Owl Vineyards, and was named in celebration of Mikhail and Jill's daughter, Alexandria. Crafted in very limited amounts from their own Mt. Veeder estate vineyard, Alexandria's Cuvée is only produced in special vintages when the fruit and barrel selections are of the quality and style desired. *Wine Spectator* rates this inaugural vintage **93 Points** and calls it *Sensational*. The 2004 Alexandria's Cuvée is seductive and full-bodied, exhibiting a beautiful deep dark color with cascading aromas of ripe black cherry, currant, sage, spice, earth, vanilla and floral overtones that follow through to the palate in this amazingly complex and layered wine. The lush entry melts into an ultra rich core of dark fruit with the mid palate displaying blackberry, sage, mocha and a hint of vanilla that persist into the extraordinarily long finish. This sensual wine pairs wonderfully with lamb and pork roast or a delicious filet mignon. Aged 19 months in oak. 100% Syrah. Enjoy now until 2015.

REORDERS

2004 'Alexandria's Cuvée' Syrah

Winery Direct: \$50.00 /bottle

Gold Medal Wine Store price:**2-Bottle Members: \$42.00 /bottle****4-Bottle/ Multi-Series Members: \$39.00 /bottle**

*2 bottle min. order. Availability is extremely limited.

(plus shipping)

www.goldmedalwineclub.com

800-266-8888

